



KUSAKABE
SAN FRANCISCO

Add on

A5 Wagyu Beef

A5 Oita Wagyu Beef with ginger soy sauce, braised “Gobo” burdock root and ground sesame seeds \$25

Hokkaido Monkfish

Hokkaido Monkfish “Tatsuta Age” with its own orange Dashi braised “Ankimo” liver puree \$25

Four kinds of Sushi

(Toro, Hokkaido Uni, Toro Taku, Shirayaki Unagi) \$45

Your choice of sushi MP / piece

Chef Mitsunori Kusakabe